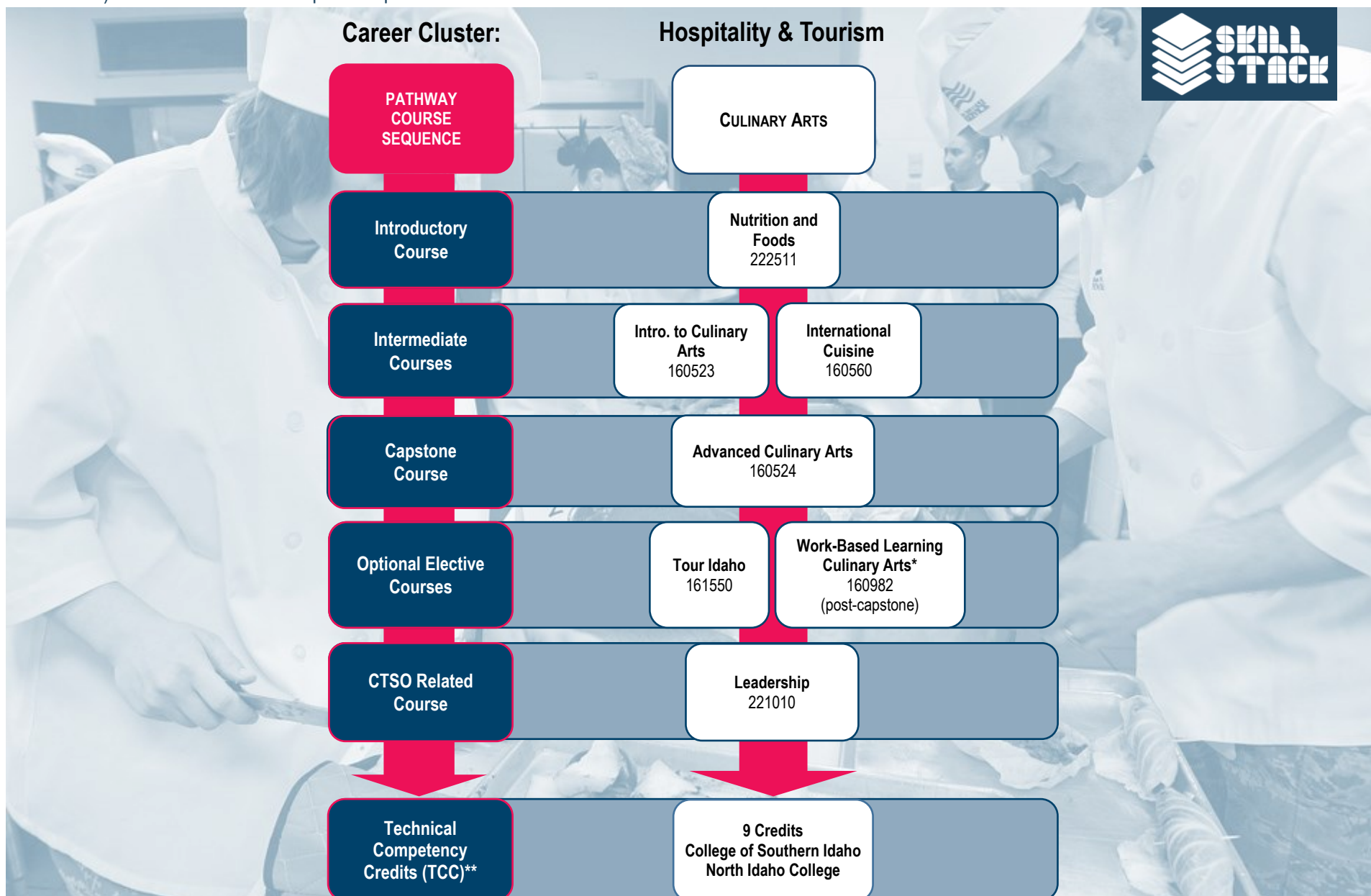


# Idaho Family & Consumer Sciences Education 2020-2021

## Culinary Arts Pathway Sequence Document

A CTE program should include a minimum of three sequential semesters (career technical schools must include a minimum of five semesters) that culminate in the required capstone course.



\* Work-Based Learning (WBL) courses have been established for each CTE Pathway. These work-based learning opportunities are optional, and students may enroll in them during the same term as the capstone course, or in a term following the capstone course.

\*\* Credits can be transcribed at the specified postsecondary institutions.

[cte.idaho.gov / FCS Education](http://cte.idaho.gov/FCS%20Education)

## Secondary Approved Cluster Courses (Must align to instructors license)

### Grades 9-10

222515	Teen Living (9-10)
222510	Healthy Living, Healthy World (9)
192012	Fashion Strategies (9)
222513	Teen Parenting (9-12)
191540	Explore Working With Children (9)
221010	Leadership (9-12)
221520	Strategies for Success (9-10)
160530	Foundational Foods (9)
161513	Explore Hospitality and Tourism (9)

### Grades 10-12

222511	Nutrition & Foods (10-12)
222514	Parenting & Child Development (10-12)
221523	Career & Personal Development (10-12)
222517	Personal & Family Finance/Economics (10-12)
192011	Fashion & Textiles (10-12)
192050	Interior Design (10-12)
222080	Family Health & Wellness (10-12)
192030	Apparel & Construction Fundamentals (10-12)

### Grades 11-12

222516	Adult Living (11-12)
222512	Food Science & Nutrition (11-12)
221522	FCS Professions (11-12)
229984	Entrepreneurship Experience (11-12)
160560	International Cuisine
222518	Advanced Nutrition and Wellness (11-12)
190010	Human Services (11-12)
160523	Intro. to Culinary Arts (11-12)
161550	Tour Idaho (11-12)
161512	Intro. to Hospitality Essentials (11-12)
191510	Education Assistant (11-12)
191530	Early Childhood Professions (11-12)



## Program Information

### Approved Assessments:

**CTECS:** Culinary Arts

### Program Standards:

Culinary Arts

### Teaching Endorsements:

9971 Family and Consumer Sciences (6-12)

3023 Food Service (6-12)

3025 Culinary Arts (6-12)

3027 Culinary Arts (6-12)

### Advanced Opportunities: ([www.SDE.idaho.gov](http://www.SDE.idaho.gov))

AAFCS Pre-PAC (multiple exams)

ServSafe Food Handler Certification

ServSafe Manager Certification

Cardiopulmonary Resuscitation (CPR)

Heartsaver First Aid Certification (American Heart Association)

## Middle School Approved Courses

### Grades 6-8

800040 Family & Consumer Sciences & Human Services

Includes: Exploratory Family & Consumer Sciences (6-7)

Young Living (8)

Life and Careers Exploration (7-8)

Strategies for Success (7-8)



**IDAHO**  
STATE ASSOCIATION

The **Idaho Association of Family, Career and Community Leaders of America (FCCLA)** strives to support positive leadership growth in Idaho's youth. **FCCLA** is unique amongst youth organizations because the program of work is member driven. As a career and technical student organization, **FCCLA** promotes personal growth and leadership development through Family and Consumer Sciences (**FCS**) education. **FCCLA** programs help Idaho students across the state with career preparation and workforce development skills. **FCCLA** and **FCS** help students advance in careers such as human services, hospitality and tourism, education and training, and visual arts and design.

**FCCLA Website:** <https://www.idahofccla.org/>

**State Adviser:** [Theresa Golis](#)

**CTSO Manager:** [Andrew Armstrong](#)

## FCS SkillStack® Badges



Culinary



ServSafe